Cheese Melters

Models: ☐ CMC ☐ CMW ☐ CMP

PRODUCT: QUANTITY: ITEM#:

Designed Smart.

☐ CMC-24 208V
☐ CMC-36 208V
☐ CMC-48 208V
☐ CMC-24 240V
☐ CMC-36 240V
☐ CMC-48 240V

☐ Counter Mount (C)
☐ Wall Mount (W)
☐ Pass-Through (P)

Bid Specifications

Unit construction is stainless steel with 4" heavy-duty legs as standard, on Counter Mount and Pass-Through models. Top, sides and back (except pass-through model) are fully insulated with high quality insulation. Powermiser control allows unit to maintain standby level with 25% of heating capacity. Unit has four shelf height "microswitch" that is activated by placing a plate on the shelf, which provides ultimate finishing capabilities. All controls are solid-state with electrical fan-cooled compartment. Infrared heaters are easy to snap-in and out. All hardware is stainless steel. All units are single phase.

Model CMC Cheese Melter

Built Solid.

Reliability backed by APW Wyott's Warranty

- APW Wyott's Cheese Melters are backed by a 1-year Parts and Labor warranty.

PROTECTED BY APW/WYOTT'S 1 YEAR LIMITED WARRANTY

- Cheese Melters are Certified by the following agencies:

NSF UL C US

APW Wyott Design Features

- Top, sides and back (except on pass-through models) are insulated with 1" of high quality insulation.
- When the master switch is "on," the unit stays "on" at 25% of heating capacity.
- Four shelf height "microswitch".
- Food placed on rack activates heat to 100% heat "on".
- The 24" and 36" models have one unit "on-off" switch and one red unit "on" light.
- The 48" model has one unit "on-off" switch and one red unit "on" light. There are also right-half heater "on" switches and right and left "on" lights. Use half, or all of the unit as needed.
- Solid-state controls.
- Fan-cooled electrical compartment
- Instant "on," instant "off" even heating, top quartz elements.

See reverse side for product specifications.

APW Wyott Foodservice Equipment Company
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Rev. 1/1/2003

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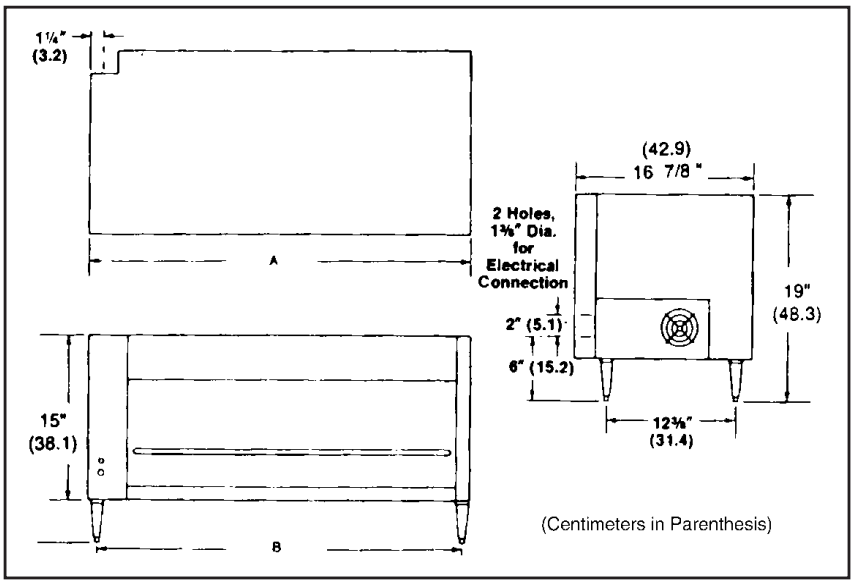
PRODUCT: QUANTITY: ITEM#:



PRODUCT SPECIFICATIONS

Construction:

Stainless steel construction. Top, sides and back (except pass-through model) have 1" high quality insulation.

Electrical Information:

Units are wired for hard wiring in the field.

F.O.B. Cheyenne, WY

Cheese Melter

Model	Electrical	Dimensions	Ship Wt.
CMC-24	208V, 2.4KW, 11.5 Amps 240V, 2.4KW, 10.0 Amps	19"H x 27"W x 17"D (48.9 cm x 68.6 cm x 43.8 cm)	76 lbs. (34.5 kg)
CMC-36	208V, 3.6KW, 17.3 Amps 240V, 3.6KW, 15 Amps	19"H x 36½"W x 17"D (48.9 cm x 92.7 cm x 43.8 cm)	92 lbs. (41.8 kg)
CMC-48	208V, 4.2KW, 20.2 Amps 240V, 4.2KW, 17.5 Amps	19"H x 50"W x 17"D (48.9 cm x 127 cm x 43.8 cm)	145 lbs. (65.9 kg)
Wall Mount			
CMW-24	208V, 2.4KW, 11.5 Amps 240V, 2.4KW, 10 Amps	15"H x 27"W x 17"D (38.7cm x 68.6 cm x 43.8 cm)	78 lbs. (35.5 kg)
CMW-36	208V, 3.6KW, 17.3 Amps 240V, 3.6KW, 15 Amps	15"H x 36½"W x 17"D (38.7cm x 92.7 cm x 43.8 cm)	92 lbs. (41.8 kg)
CMW-48	208V, 4.2KW, 20.2 Amps 240V, 4.2KW, 17.5 Amps	15"H x 50"W x 17"D (38.7cm x 127 cm x 43.8 cm)	127 lbs. (57.6 kg)
Pass Through			
CMP-24	208V, 2.4KW, 11.5 Amps 240V, 2.4KW, 10 Amps	19"H x 27"W x 15⅛"D (48.9 cm x 68.6 cm x 38.4 cm)	78 lbs. (35.5 kg)
CMP-36	208V, 3.6KW, 17.3 Amps 240V, 3.6KW, 15 Amps	19"H x 36½"W x 15⅛"D (48.9 cm x 92.7 cm x 38.4 cm)	92 lbs. (41.8 kg)
CMP-48	208V, 4.2KW, 20.2 Amps 240V, 4.2KW, 17.5 Amps	19"H x 49½"W x 15⅛"D (48.9 cm x 127 cm x 38.4 cm)	130 lbs. (59 kg)

Inside Dimensions: 24 inches: 21¼"W x 9$^{13}/_{16}$"H x 14½"D; 36 inches: 30¾"W x 9$^{13}/_{16}$"H x 14½"D; 48 inches: 44¼"W x 9$^{13}/_{16}$"H x 14½"D.
All units are single phase.

World Class Support

World Class Sales Support to assist you with finding the right solution to your operations needs. Call Customer Service at (800) 527- 2100 or Fax your request to (214) 565-0976.
For more information about APW Wyott's World Class Support and High Performance Equipment, look us up on the Internet at www.APWwyott.com

Most Extensive Service System in the Industry! APW Wyott has two levels of service support for your needs:

- Direct Service Hot Line to Service Department, call (800) 752-0863.
- To find the Registered Service Technician in your area, call Automated Service Hot Line at (800) 733-2203.

APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.

APW Wyott Foodservice Equipment Company

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